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*INSTRUCTIONS FOR THE INSTALLER: these are intended for the **qualified engineer** who is to install, commission and test the appliance.*

INSTRUCTIONS FOR THE USER: these provide recommendations for use, a description of the controls and the correct procedures for cleaning and maintaining the appliance.

1. PRECAUTIONS FOR SAFETY AND USE

THIS MANUAL IS AN INTEGRAL PART OF THE APPLIANCE. TAKE GOOD CARE OF IT AND KEEP IT TO HAND THROUGHOUT THE COOKER'S LIFE CYCLE. USERS ARE ADVISED TO READ THIS MANUAL AND ALL THE INSTRUCTIONS IT CONTAINS BEFORE USING THE COOKER. INSTALLATION MUST BE CARRIED OUT BY QUALIFIED STAFF IN COMPLIANCE WITH THE RELEVANT REGULATIONS. THIS APPLIANCE IS INTENDED FOR HOUSEHOLD USE AND COMPLIES WITH THE **EEC DIRECTIVES** CURRENTLY IN FORCE. THE APPLIANCE IS BUILT TO PROVIDE THE FOLLOWING FUNCTION: **COOKING AND HEATING FOODS**; ALL OTHER USES ARE TO BE CONSIDERED IMPROPER.
THE MANUFACTURER DECLINES ALL LIABILITY FOR USES OTHER THAN THOSE STATED ABOVE.

NEVER LEAVE PACKAGING RESIDUES UNATTENDED IN THE HOME. SEPARATE WASTE PACKAGING MATERIALS BY TYPE AND CONSIGN THEM TO THE NEAREST SEPARATE DISPOSAL CENTRE.

THE APPLIANCE MUST BE CONNECTED TO EARTH IN COMPLIANCE WITH ELECTRICAL SYSTEM SAFETY REGULATIONS.

THE PLUG TO BE CONNECTED TO THE POWER SUPPLY LEAD AND THE RELATIVE SOCKET MUST BE OF THE SAME TYPE AND COMPLY WITH THE RELEVANT REGULATIONS.
THE POWER SUPPLY SOCKET MUST BE ACCESSIBLE EVEN AFTER THE APPLIANCE HAS BEEN BUILT-IN.
NEVER DISCONNECT THE PLUG BY PULLING ON THE POWER SUPPLY LEAD.

IMMEDIATELY AFTER INSTALLATION, CARRY OUT A QUICK TEST ON THE APPLIANCE FOLLOWING THE INSTRUCTIONS PROVIDED LATER IN THIS MANUAL. IF THE APPLIANCE FAILS TO OPERATE, DISCONNECT IT FROM THE ELECTRICAL MAINS AND CONTACT YOUR NEAREST SERVICE CENTRE.
NEVER ATTEMPT TO REPAIR THE APPLIANCE YOURSELF.

AFTER EACH USE OF THE HOB, ALWAYS CHECK THAT THE CONTROL KNOBS ARE TURNED TO **0** (OFF).

NEVER PLACE FLAMMABLE OBJECTS IN THE OVEN: IF IT SHOULD ACCIDENTALLY BE SWITCHED ON, THIS MIGHT CAUSE A FIRE.

THE NAMEPLATE WITH THE TECHNICAL DATA, SERIAL NUMBER AND MARK IS IN A VISIBLE POSITION IN THE STORAGE COMPARTMENT.
THE NAMEPLATE MUST NEVER BE REMOVED.

THIS APPLIANCE MUST NEVER BE INSTALLED ON A STAND.

THE APPLIANCE BECOMES VERY HOT DURING USE. TAKE CARE NOT TO TOUCH THE HEATING ELEMENTS INSIDE THE OVEN.

NEVER PLACE PANS WITH BOTTOMS WHICH ARE NOT PERFECTLY FLAT AND SMOOTH ON THE HOB.
NEVER USE THE HOB AS A WORK-TOP.

WARNING: IF YOU NOTICE A CRACK IN THE CERAMIC HOB, DISCONNECT THE APPLIANCE FROM THE ELECTRICITY SUPPLY AND CONTACT A SERVICE CENTRE.

THE USE OF THIS APPLIANCE IS NOT PERMITTED TO PEOPLE (INCLUDING CHILDREN) OF REDUCED PHYSICAL AND MENTAL ABILITY, OR LACKING IN EXPERIENCE IN THE USE OF ELECTRICAL APPLIANCES, UNLESS THEY ARE SUPERVISED OR INSTRUCTED BY ADULTS OR PEOPLE RESPONSIBLE FOR THEIR SAFETY.

THIS APPLIANCE IS TAGGED UNDER EUROPEAN DIRECTIVE 2002/96/EC ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE).
THIS DIRECTIVE CONTAINS THE REGULATIONS GOVERNING THE COLLECTION AND RECYCLING OF DECOMMISSIONED APPLIANCES THROUGHOUT THE EUROPEAN UNION.

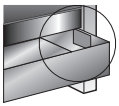
BEFORE THE APPLIANCE IS PUT INTO OPERATION, ALL THE LABELS AND PROTECTIVE FILMS APPLIED INSIDE OR OUTSIDE MUST BE REMOVED.

The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance and the use of non-original spare parts.

2. INSTALLING THE APPLIANCE

This appliance has fire protection (type Y) and can be installed against walls higher than the work surface.
In compliance with Electromagnetic Compatibility regulations, the electromagnetic induction hob is classified in Group 2 and Class B (EN 55011)

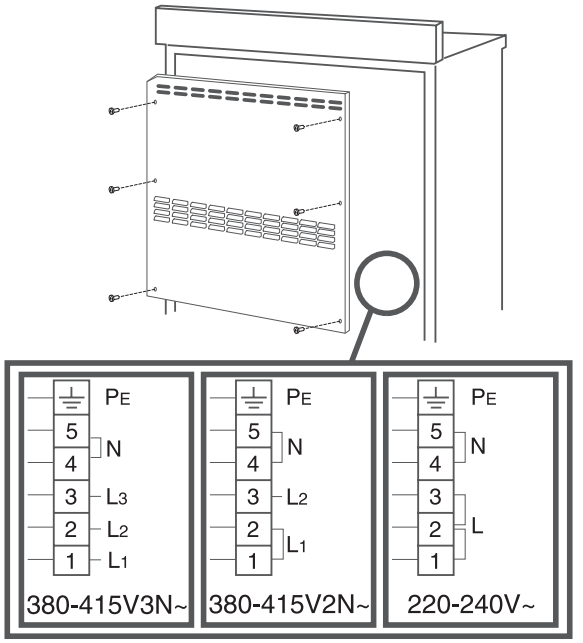
2.1 Electrical connection



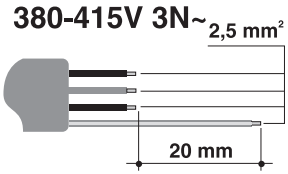
Check that the voltage and size of the power supply line are as specified on the nameplate inside the storage compartment. **This nameplate must never be removed.**

The appliance's power supply line must be fitted with an omnipolar breaking device with contact gap of at least **3 mm**, located in an easily accessible position close to the appliance itself.

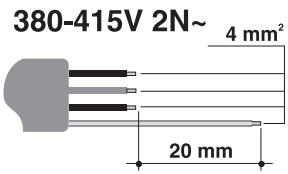
The appliance has a terminal board on its rear for the electrical connection (see diagram below). To access it, remove the back cover.



Operation at 380-415V3N~: *use a H05RR-F five-wire cable (cable of 5 x 2.5 mm²).*

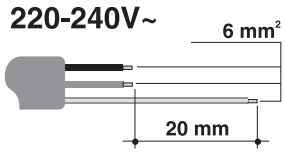


Operation at 380-415V2N~: *use a H05RR-F four-wire cable (cable of 4 x 4 mm²).*



Operation at 220-240 V~: *use a H05RR-F / H05RNF three-wire cable (cable of 3 x 6 mm²).*

The earth wire (yellow-green) must be at least 20 mm longer than the other wires at the end for connection to the appliance.



The power supply cable must be fitted with a suitable five-pin plug (see technical data plate) or, for appliances operating on **220-240V~**, a three-pin plug. The power supply plug and wall socket must be of the same type (in compliance with CEI standards). The appliance must be earthed appropriately. Before connecting it, check that the power supply line is properly earthed. The use of reductions, adapters or junctions is not recommended.

The manufacturer declines all responsibility for injury or damage caused by failure to comply with the above regulations or deriving from tampering with even just one part of the appliance.

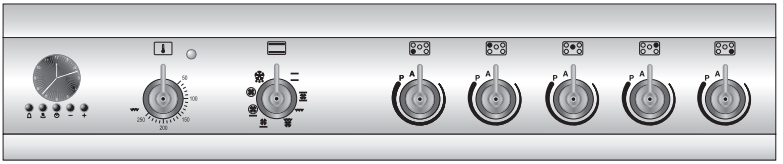
2.2 Levelling

Level the appliance by means of its four adjustable feet. To make the adjustment, undo the lock-nut and unscrew the foot. The adjuster screw travel is 10 mm.

3. DESCRIPTION OF CONTROLS

3.1 The front panel

All the cooker's control and monitoring devices are placed together on the front panel.



At first use after a power blackout, press the middle knob ⏲ for 1 - 2 seconds to enable oven cooking operations.

KEY TO SYMBOLS

OVEN THERMOSTAT

OVEN FUNCTIONS

LEFT FRONT COOKING ZONE

LEFT REAR COOKING ZONE

CENTRAL COOKING ZONE

RIGHT REAR COOKING ZONE

RIGHT FRONT COOKING ZONE

THERMOSTAT KNOB

The cooking temperature is selected by turning the knob clockwise to the required setting, between **50**° and **250**°C. The light comes on to indicate that the oven is heating up. This light goes out when the set temperature is reached. When it flashes at regular intervals, the temperature inside the oven is being kept constantly at the set level.

FUNCTION SELECTOR KNOB

Turn the knob to select one of the following functions:

	NO FUNCTION SET
	TOP AND BOTTOM HEATING ELEMENTS
	TOP AND BOTTOM HEATING ELEMENTS + FAN FUNCTION
	GRILL ELEMENT
	GRILL ELEMENT + FAN
	BOTTOM HEATING ELEMENT + FAN
	BOTTOM HEATING ELEMENT + FAN HEATING ELEMENT
	FAN HEATING ELEMENT + FAN
	DEFROSTING

HOB CONTROL KNOB

These knobs provide control of the ceramic hob's cooking zones.
The zone it controls is shown above each knob. The knob shown on the right is for the rear left-hand cooking zone.
Turn the knob to the right to set the zone's operating power; the settings range from a minimum of 1 to a maximum of 9.
The working power is shown by a display on the hob.

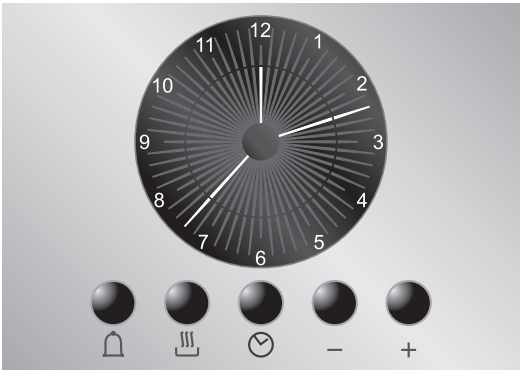
Heating accelerator

Each cooking zone is equipped with a heating accelerator.
This system allows the zone to be operated at peak power for a time proportional to the heating power selected.
To start the heating accelerator, turn the knob to the left, select setting "**A**" and then release. The letter "**A**" will appear on the display on the hob.
You now have 3 seconds to select the heating setting of your choice.
Once a setting between 1 and 9 has been selected, "**A**" and the chosen setting will flash in alternation on the display.
While the heating accelerator is in operation, the heating level can be increased at any time. The "full power" time will be modified accordingly.
If the power is reduced by turning the knob anticlockwise, option "A" is automatically deactivated.

Power Function

The power function allows the user to operate each heating zone continuously at the maximum power for a time of no more than 10 minutes. This function can be used, for example, to bring a large amount of water to the boil in a hurry, or to turn up the heat under meat.
Turn the knob clockwise and set heating level 9, then use the knob to set the "P" position and release it. "P" appears on the corresponding zone display.
After 10 minutes, the power is reduced automatically, the knob returns to the 9 setting and the "P" disappears.
However, the power function can be turned off at any time by reducing the heating level.
When the power function is selected for one heating zone (e.g. the left front zone), the power absorbed by the second zone (left rear zone) might be reduced to supply the maximum available energy to the first zone.
Consequently, the power function takes priority over the heating accelerator.
If a pan is removed from the cooking zone while the power function is on, the function is switched off.

3.2 Electronic Analogue Clock (on some models only)



LIST OF FUNCTIONS

- MINUTE-MINDER BUTTON
- END OF COOKING BUTTON
- CLOCK TIME ADJUSTMENT AND RESET
- VALUE DECREASE BUTTON
- VALUE INCREASE BUTTON

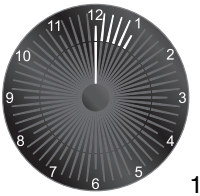
3.2.1 Setting the time

When the oven is used for the first time, or after an interruption in the electricity supply, the display flashes at regular intervals. Press the key for 1 / 2 seconds to stop the display flashing and start the procedure for setting the current time. Press the value modification keys – or + to increase or decrease the setting by one minute for each pressure.
Press one of the two value modification keys until the current time appears. 6/7 seconds after the last key is pressed, the clock will start from the time set.

At the end of each programmed operation 8 beeps will sound 3/4 times at intervals of about 1 and a half minutes. This sequence can be stopped at any time by pressing any key.

3.2.2 Minute-Minder

- This function does not stop cooking; it simply activates the buzzer. Press the key and the display will light up as shown in figure 1;
- Within 6/7 seconds, press the + or − keys to set the minute-minder. Each time a key is pressed, 1 outside segment, representing 1 minute of cooking time, will light up or go out. (figure 2 shows a cooking time of 10 minutes).
- 6/7 seconds after the last key is pressed, the countdown will start; when it finishes, the buzzer will sound.
- During the countdown, the current time can be viewed by pressing the key once; press it again to return to the minute minder display.
- **At the end of the countdown, the oven must be switched off manually by turning the thermostat and function selector knob to 0.**



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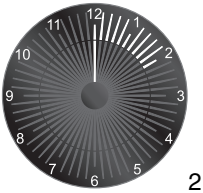

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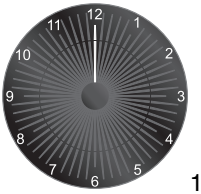
3.2.3 Programming

Cooking duration: the 2nd button can be pressed to set the cooking duration. Before it can be set, the thermostat must be turned to the cooking temperature required and the function selector knob to any setting. To set the cooking duration, proceed as follows:

- Press the key for 1 / 2 seconds; the pointer will locate on 12 (Fig. 1).
- Use the − and + keys to set the cooking duration: each pressure on the + key adds 1 minute to the cooking duration, and every 12 minutes a new inside segment will light up (figure 2 shows a cooking duration of 1 hour).
- Once the duration required is obtained, cooking will start about 6 seconds after the last pressure on − of +.
- Once cooking has started the display will show the current time, represented by the constantly illuminated segments, and the minutes left to the end of the cooking time, represented by the flashing segments (each flashing segment means 12 minutes of cooking time left).



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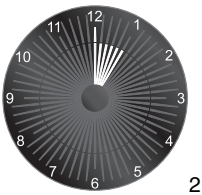


2

- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash.
- The duration can also be reset by resetting the program selected: pressing the central key for 1 or 2 seconds will delete the duration set and the oven will have to be switched off in manual mode.

Caution: it is not possible to set cooking durations of more than 6 hours.

Starting cooking: as well as setting a cooking duration, the cooking start time can also be set (with a maximum delay of 12 hours from the current time). To set the cooking start/end time, proceed as follows:

- Set the cooking duration as described in the previous point.
- Within 6/7 seconds of the last pressure on the − or + keys, press the key again to set the cooking start time. The current time will appear on the display with internal segments illuminated to show the end of cooking time. Use the − and + keys to set the cooking start time.
- 6/7 seconds after the last key is pressed, the display will show the current time and the cooking start and end times, which will be represented by the illuminated inside segments. The display segments will be constantly illuminated as long as the current time is not the same as the cooking start time; as soon as the current time reaches the set starting time, all the inside segments will start to flash, indicating that the oven has started cooking.
- At the end of the cooking time the timer will switch the oven heating elements off, the beeps will start to sound and the numbers on the dial will flash.
- To reset the whole program set, keep the central key pressed for 1 or 2 seconds: if cooking has already started, the oven will have to be switched off by hand.
- Here we can see a programming example: the current time is 7:06 and cooking is programmed to start at 8:00 and end at 9:00.
- At 8 o'clock the inside segments between 8 and 9 will start to flash, while the hours hand will remain still.

Caution: for the oven to start cooking operations after the programming procedures just described, the thermostat and function selector knob must be correctly set on the temperature and function required.

3.2.4 "DEMO" Function

Models with analogue/digital programmer feature a "DEMO" function which deactivates the heating elements while leaving the other functions unchanged. To activate it, simply press the , − and + keys for 3/4 seconds. A confirmation beep will inform the user that the function is active. To deactivate it, simply repeat the same procedure.

4. HOB

Metal items such as cutlery or lids must never be placed on the surface of the hob since they may become hot.

4.1 Cooking zones

The appliance is equipped with 5 cooking zones having different diameters and powers. Their positions are clearly marked by rings, while the heating power is only released in the area shown on the ceramic hob. The 5 cooking zones are of HIGH-LIGHT type and start to heat up a few seconds after they are switched on. The heat level of each zone can be regulated from the minimum to the maximum setting using the knobs on the front panel.

Underneath each cooking zone there is a coil called an *inductor*, supplied with power by an electronic system, which generates a variable magnetic field. When a pan is placed inside this magnetic field, the high-frequency currents concentrate directly on the bottom of the pan and produce the heat needed to cook the foods.

The 5 lights between the cooking zones come on when the temperature of one or more cooking zones exceeds 60° C.. The lights go out when the temperature drops to below about 60° C.

4.1.1 Operating Powers

The table below lists the consumption levels of the cooking zones when in operation.

Zone Number:	Zone Diameter	Power absorption	
1	210 mm	Normal operation:	2300 W
		With power function:	3200 W
2	145 mm	Normal operation:	1400 W
		With power function:	1800 W
3	180 mm	Normal operation:	1850 W
		With power function:	2500 W
4	145 mm	Normal operation:	1400 W
		With power function:	1800 W
5	210 mm	Normal operation:	2300 W
		With power function:	3200 W
Total power absorption			9250 W

When the hob is used for the first time, it should be heated to its maximum temperature for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

4.1.2 Types of pans

This type of appliance can only operate with pans of special kinds.
The bottom of the pan must be iron or steel/iron to generate the magnetic field necessary for the heating process.
Vessels made from the following materials are not suitable:

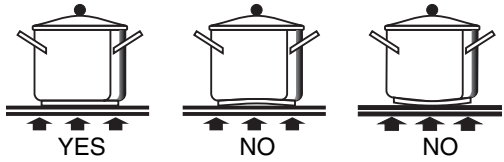
- glass;
- porcelain;
- pottery;
- steel, aluminium or copper without magnetic bottom;

To check that a pan is suitable, simply place a magnet close to its bottom: if the magnet is attracted, the pan is suitable for induction cooking. If no magnet is to hand, put a little water in the pan, place it on a cooking zone and switch it on. If the symbol appears on the display instead of the power, the pan is not suitable.
The pans used for cooking must have certain minimum diameters to ensure satisfactory operation.
The table below states the minimum pan diameters for each cooking zone.

Zone Number	Pan minimum diameter
1	140 mm
2	90 mm
3	110 mm
4	90 mm
5	140 mm

Pans larger than the cooking zones can also be used, but it is important to ensure that the bottom of the pan does not touch other cooking zones, and that it is always centred over the perimeter of the cooking zone.

Use only vessels specially designed for induction cooking, with **thick, completely flat bottom**; if these are not available, the pans used **must not have crowned (concave or convex) bottom.**



4.1.3 Pan present device

Each cooking zone is equipped with a "pan present" device, which ensures that cooking cannot start unless a suitable pan is present on the cooking zone and properly positioned.
If the user attempts to switch on the cooking zone with the pan not positioned properly or with a pan which is not of suitable material, a few seconds after the zone is switched on the U symbol will appear to warn the user that an error has been made.

4.1.4 Residual heat

Each cooking zone is equipped with a device which warns of residual heat. After any cooking zone is switched off, a flashing "H" may appear on the display. This warns that the cooking zone concerned is still very hot. Cooking can be restarted while the H is flashing; proceed as described in point "3".

4.1.5 Locking-out the hob

When not in use, the hob can be "locked out" to prevent children from accidentally switching it on.
With the cooking zones off, turn the knobs of zones 2 and 4 to the left simultaneously until 5 Ls appear on the power display and then release the knobs.
To deactivate it, repeat the same procedure: the cooking zone displays will all show 0, indicating that the cooking zone lock-out function has been deactivated.

4.1.6 Electronic circuit board thermal protection

The appliance is equipped with a device which constantly measures the temperature of the electronic circuit board.
If the temperature should exceed preset values, the device will trigger specific functions to reduce the temperature and allow the ceramic hob to keep operating correctly.
The following table lists the automatically triggered procedures and the relative trigger temperature:

Operation	Trigger temperature
Fan switches on at low speed	50 °C
Fan switches on at high speed	60 °C
Fan switches back to low speed	55 °C
Fan switches off	45 °C
Operating power is reduced from Power function to 9	76 °C
Operating power is reduced by one point for each cooking zone	85 °C
All cooking zones switch off	90 °C
Cooking zones switch back on at reduced power	85 °C
All cooking zones return to normal operation	80 °C

The power displays on the hob flash to signal all operations of this kind.

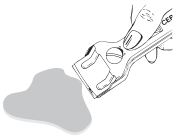
4.1.7 Ceramic hob thermal protection

Each cooking zone is equipped with a device which constantly measures its temperature.
If the temperature should exceed preset values, the device will trigger specific functions to reduce the temperature and allow the ceramic hob to keep operating correctly.
The following table lists the automatically triggered procedures and the relative trigger temperature:

Operation	Trigger temperature
Operating power is reduced from Power function to 9	250 °C
Operating power is reduced by one point	280 °C
Cooking zone switches off	300 °C
Power returns to set value	250 °C

The power displays on the hob flash to signal all operations of this kind.

Take care not to spill sugar or sweet mixtures onto the hob during cooking, or to place materials or substances which might melt (plastic or aluminium foil) on it; if this should occur, to avoid damage to the surface, turn the heating off immediately and clean with the scraper supplied while the cooking zone is still warm. ***If the ceramic hob is not cleaned immediately, residues may form which cannot be removed once the hob has cooled.***



Important!
Keep a close eye on children because they are unlikely to see the residual heat warning lights. The cooking zones are still very hot for some time after use, even if they are switched off. ***Make sure that children never touch them.***

4.2 Holding Function

The holding function keeps the temperature of the bottoms of pans at about 65°C. This allows foods to be kept hot with optimal energy consumption and to be heated gently. The holding function can be kept in operation for up to 2 hours.
The holding function is between [0] and [1] and is indicated by the relevant symbols on the cooking zones.

5. USING THE OVEN

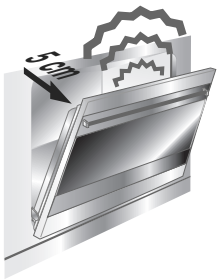
5.1 Precautions and General Advice

When the oven is used for the first time, it should be heated to the maximum temperature (250°C) for long enough to burn off any oily residues left by the manufacturing process, which might contaminate foods with unpleasant smells.

At first use after a power blackout, press the middle knob for 1 - 2 seconds to enable oven cooking operations. For setting instructions, see point "3.2. Electronic Programmer".

During cooking, do not cover the bottom of the oven with aluminium or tin foil, and do not place pans or trays on it; this may damage the enamel coating. If you wish to use greaseproof paper, position it so that it does not interfere with the hot air circulation inside the oven.

To avoid unpleasant contact with any steam inside the oven, open the door in two stages: hold it half-open (about 5 cm) for 4-5 seconds, then open it completely. If you have to carry out any procedures on foods, leave the door open for as short a time as possible to prevent a drop in the oven temperature which will impair the cooking results.

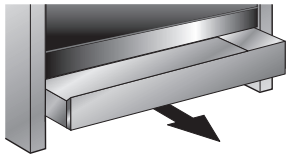


5.2 Oven light

It comes on when the function selector is turned to any setting, or when the door is opened with the oven off.

5.3 Storage compartment

The storage drawer is in the bottom of the cooker, underneath the oven. To open it, pull on the bottom of the door.
Never use it to store flammable materials such as rags, paper, etc.; it is intended to take the appliance's metal accessories only.

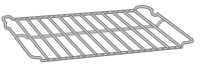


Never open the storage compartment when the oven is on and still hot. The temperatures inside it may be very high.

6. ACCESSORIES AVAILABLE

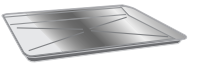
The oven is fitted with **4 runners** for placing trays and shelves at different heights.

Oven shelf: for cooking food on plates, small cakes or roasts or foods requiring light grilling.

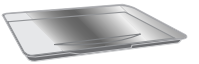


Tray grid: for placing on top of a tray for cooking foods which may drip.

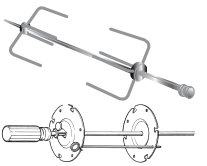
Oven tray: useful for collecting fat from foods placed on the grid above.



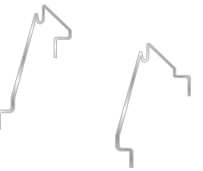
Baking tray: useful for cooking cakes, pizza and confectionery.



Rotisserie rod: useful for cooking chicken, sausages, kebabs and all foods which require uniform cooking over their entire surface.



Rotisserie supports: for fitting into the holes in the oven tray before the rotisserie rod is used.



7. COOKING ADVICE

The oven should always be preheated in fan mode to 30/40°C above the cooking temperature. This considerably shortens cooking times and reduces electricity consumption, as well as giving better results.

The oven door must be closed during cooking operations.

7.1 Conventional cooking

FUNCTION SELECTOR	
THERMOSTAT SET AT 50 - 250°C	

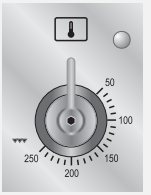
This conventional cooking method, with heat from above and below, is suitable for cooking food on just one shelf. The oven must be preheated to the preset temperature. Do not place the food in the oven until the thermostat light goes out. Very fatty meats can be placed inside the oven when it is still cold. Place frozen meat in the oven directly, without thawing. The only precaution required is to set temperatures about 20°C lower and cooking times about 1/4 longer than for fresh meat.

Use deep containers to prevent splashes from dirtying the sides of the oven.

7.2 Hot air cooking

FUNCTION SELECTOR

THERMOSTAT SET AT 50 - 250°C



This system is suitable for cooking on several shelves, even with foods of different kinds (fish, meat, etc.) without cross-contamination of flavours or smells. The air circulation inside the oven ensures uniform heat distribution. Preheating is not necessary.

Multiple cooking is possible provided that all foods require the same temperature.

7.3 Grilling

FUNCTION SELECTOR	
THERMOSTAT AT MAXIMUM SETTING	

Used for quick browning of foods. The tray should be placed on the top runner. For short processes and small amounts, place the shelf on the third runner from the bottom. For longer cooking times and grilling, place the shelf on lower runners, depending on the size of the food.

The oven door must be closed while cooking is in progress.

Keep the door closed when grilling is in progress. Grilling with the door open may permanently damage the oven and reduce operating safety.

7.4 Hot air grilling

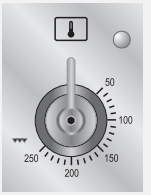
FUNCTION SELECTOR	
THERMOSTAT FROM 50° C TO 250°C	

Allows uniform heat distribution with better penetration to the core of foods. Foods are lightly browned on the outside but still soft on the inside.

During cooking the oven door must be closed, and the maximum heating time must not exceed 60 minutes.

Keep the door closed when grilling is in progress. Grilling with the door open may permanently damage the oven and reduce operating safety.

7.5 Defrosting

FUNCTION SELECTOR	
THERMOSTAT SET ON 0	

The air movement provided by the fan alone thaws foods more quickly. The air circulating inside the oven is at room temperature.

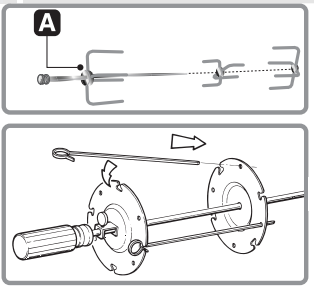
Defrosting at room temperature has the advantage that the food's flavour and appearance are retained intact.

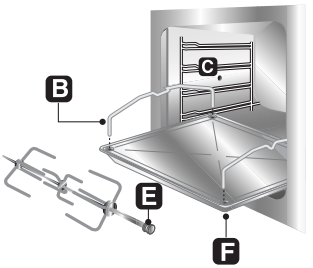
7.6 Rotisserie cooking

FUNCTION SELECTOR	
THERMOSTAT AT MAXIMUM SETTING	

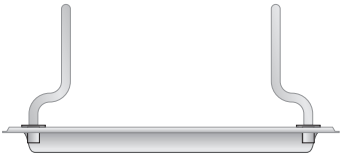
Prepare the rotisserie rod with the food, tightening the screws **A** of the prongs. Fit the supports **B** into the holes in the tray **F**. Position the rotisserie rod so that the pulley **E** is still in the recess of the support **B** on the right-hand side, which acts as a guide. Insert the tray fully into the oven until the tip of the rod is in line with the hole **C**. Now rock the supports B to insert the tip of the rotisserie rod into the spit motor drive connection hole **C** in the side of the oven. Pour a little water into the tray to prevent smoking.
The oven door must be closed while cooking is in progress.

It is normal for the thermostat light to switch on and off at regular intervals during cooking; it indicates that the temperature inside the oven is being kept constant.





WARNING: the supports B must be fitted as shown on the right



7.7 Recommended cooking tables

Cooking times, for meat in particular, vary depending on the food's thickness and quality and personal preference.

CONVENTIONAL COOKING

	RUNNER HEIGHT FROM BOTTOM	TEMPERATURE (°C)	TIME IN MINUTES (*)
PASTA			
LASAGNE	2 - 3	210 - 230	30
PASTA BAKES	2 - 3	210 - 230	40
MEAT			
ROAST VEAL	2	170 - 200	30 - 40 PER KG.
ROAST BEEF	2	210 - 240	30 - 40 PER KG.
ROAST PORK	2	170 - 200	30 - 40 PER KG.
CHICKEN	2	170 - 200	45 - 60
DUCK	2	170 - 200	45 - 60
GOOSE-TURKEY	2	140 - 170	45 - 60
RABBIT	2	170 - 200	50 - 60
LEG OF LAMB	1	170 - 200	15 PER KG.
ROAST FISH	1 - 2	170 - 200	DEPENDING ON SIZE
PIZZA	1 - 2	210 - 240	40 - 45
CONFECTIONERY			
MERINGUES	1 - 2	50 - 70	60 - 90
PASTRY	1 - 2	170 - 200	15 - 20
SPONGE CAKE	1 - 2	165	35 - 45
BISCUITS	1 - 2	150	30 - 50
CROISSANTS	1 - 2	170 - 200	40 - 45
FRUIT CAKE	1 - 2	170 - 200	20 - 30

(*) = WITH OVEN PREHEATED

GRILLING

	RUNNER POSITION FROM THE BOTTOM	TIME IN MINUTES	
		1ST SIDE	2ND SIDE
PORK CUTLET	4	7 - 9	5 - 7
PORK FILLET	3	9 - 11	5 - 9
FILLET STEAK	3	9 - 11	9 - 11
SLICED LIVER	4	2 - 3	2 - 3
VEAL ESCALOPE	4	7 - 9	5 - 7
HALF CHICKEN	3	9 - 14	9 - 11
SAUSAGE	4	7 - 9	5 - 6
MEATBALLS	4	7 - 9	5 - 6
FISH FILLET	4	5 - 6	3 - 4
TOASTED SANDWICHES	4	2 - 4	2 - 3

HOT-AIR COOKING

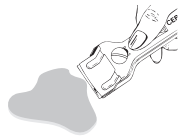
	RUNNER HEIGHT FROM BOTTOM	TEMPERATURE (°C)	TIME IN MINUTES
PASTA			
LASAGNE	2	190 - 210	20 - 25
PASTA BAKES	2	190 - 210	25 - 30
CREOLE RICE	2	190 - 220	20 - 25
MEAT			
ROAST VEAL	2	150 - 170	65 - 90
ROAST PORK	2	150 - 160	70 - 100
ROAST BEEF	2	160 - 170	65 - 90
FILLET STEAK	2	160 - 180	35 - 45
ROAST LAMB	2	130 - 150	100 - 130
RARE ROAST BEEF	2	170 - 180	40 - 45
ROAST CHICKEN	2	170	70 - 90
ROAST DUCK	2	160 - 170	100 - 160
ROAST TURKEY	2	150 - 160	160 - 240
ROAST RABBIT	2	150 - 160	80 - 100
ROAST HARE	2	160 - 170	30 - 50
ROAST PIGEON	2	140 - 170	15 - 25
FISH	2 - 3	150 - 170	DEPENDING ON SIZE
PIZZA	2 - 3	210 - 240	30 - 50
SWEETS (CONFECTIONERY)			
SPONGE CAKE	2 - 3	150 - 170	35 - 45
FRUIT CAKE	2 - 3	170 - 190	40 - 50
LIGHT SPONGE CAKE	2 - 3	190 - 220	25 - 35
CROISSANTS	2 - 3	160 - 170	40 - 60
APPLE TART	1 - 2	150	25 - 35
BISCUIT PUDDING	2 - 3	160 - 170	30 - 40
BREAD	2 - 3	190 - 210	40
TOASTED SANDWICHES	1 - 2	220 - 240	7

8. CLEANING AND MAINTENANCE

8.1 Cleaning the ceramic hob

Before carrying out any operations, disconnect the appliance from the electricity supply.

The ceramic hob must be cleaned regularly, preferably after each use, when the residual heat warning lights have gone out.



Any marks left by the use of pans with aluminium bottoms can be wiped off with a cloth dipped in vinegar.
If burnt residues are left after cooking, remove them with the scraper provided, rinse with water and dry thoroughly with a clean cloth. Regular use of the scraper considerably reduces the use of chemicals for daily cleaning of the hob.
In any case, abrasive or corrosive cleaners (e.g. powder products, oven-cleaner sprays, stain removers and metal scouring pads) must never be used.

8.2 Cleaning stainless steel

8.2.1 Routine daily cleaning

When cleaning and caring for stainless steel surfaces, always use **only** specific products which do not contain abrasives or chlorine-based acids.
Instructions for use: pour the product onto a damp cloth and wipe over the surface, then rinse thoroughly and dry with a soft cloth or chamois leather.

8.2.2 Food stains or spills

Never use metal scouring pads or sharp scrapers; they will damage surfaces.
Use ordinary non-abrasive products for steel, with the aid of wooden or plastic utensils if necessary.
Rinse thoroughly and dry with a soft cloth or chamois leather.
Do not allow spills of foods with high sugar content (e.g. jam) to dry inside the oven. If they dry for too long, they might damage the enamel coating of the inside of the oven.

8.3 Cleaning the oven (without self-cleaning liners)

To keep the oven in good condition, it must be cleaned regularly, after allowing it to cool down. Remove all removable parts.
*Remove the side runners by unscrewing the ring-nut **A** and extract them through the hole in the rear **B**.*

- Clean the oven shelves and side runners with hot water and non-abrasive detergents, rinse and dry.

8.3.1 Self-cleaning liners
The oven is fitted with enamelled liners that are continuously self-cleaning. These liners simplify cleaning of the oven and ensure it continues to perform well over time.

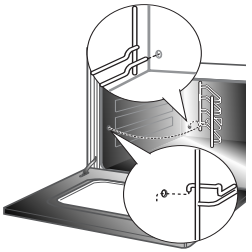
8.3.2 Using the self-cleaning liners
To keep the inside of the oven clean and free from food residues and unpleasant smells, it should periodically be operated empty at a temperature of at least 200° C for a time varying between 30 and 60 minutes. This allows the self-cleaning liners to oxidise any deposits present, which can then be wiped away with a damp sponge once the oven has cooled.

8.3.3 Maintenance of self-cleaning liners
The liners should not be cleaned using abrasive creams and ordinary cleaners. Simply wipe with a damp sponge to avoid damaging the special enamel coating.

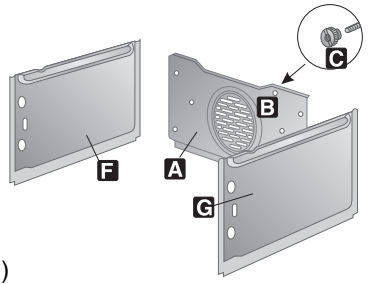
8.3.4 Removing the self-cleaning liners

Remove all accessories from the inside of the oven and proceed as follows:

1. Remove the side runners (fig.1);
2. Extract the side liners "**F**" and "**G**" (fig. 2);
3. Extract the back liner "**A**" after undoing the threaded ring-nut "**C**" (fig. 2);
4. Replace the liners in their original positions.



1)



2)

8.4 Door glazing

The glass in the door should always be kept thoroughly clean. Use absorbent kitchen roll; remove stubborn dirt with a damp sponge and ordinary detergent.

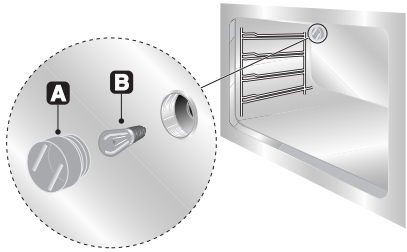
9. EXTRAORDINARY MAINTENANCE

Occasionally, the oven will require minor servicing procedures or the replacement of parts subject to wear and tear, such as gaskets, light bulbs, etc. The specific operations for each procedure of this kind are provided below.

Before carrying out any operations, disconnect the appliance from the electricity supply.

9.1 Changing the light bulb

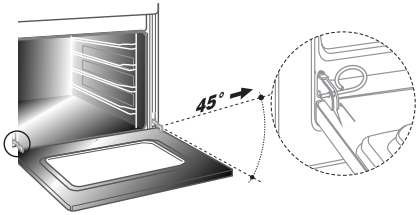
Remove the protective cover **A** by unscrewing it anticlockwise and replace the bulb **B** with another of the same type. Replace the protective cover **A**.



Use only light bulbs approved for ovens (T 300°C).

9.2 Removing the door

Open the door completely and insert the pins (supplied) into the holes from the inside. Close the door to an angle of about 45° and lift it off. To reassemble, fit the hinges into their grooves, then lower the door into place and extract the screwdrivers.



9.3 Oven door gasket

To allow thorough cleaning of the oven, the door gasket can be removed. Before removing the gasket, remove the oven door as described above. Once the door has been removed, lift the tangs at the corners of the gasket as shown.